(22) Date of filing: (21) Application number: (51) Int. CI

A23L 1,03 A23L 1/22

61040431 27.02.1986

(71) Applicant: NATL FOOD RES INST





JP62198366A2.tif Page 1

(19)



JAPANESE PATENT OFFICE

PATENT ABSTRACTS OF JAPAN

(11) Publication number:

62198366 A

(43) Date of publication of application: 02.09.1987

(72) Inventor: KOBAYASHI SHOICHI **EHASHI TADASHI** KADOMA MITSURU MITSUI SEITO KK

SUZUKI KAZUMASA

ener or other food raw material. chito-oligosaccharide. The product is used as a sweet posed chitin containing N-acetylglucosamine and/o containing raw material such as crab, shrimp, kril etc., is treated with said chitinase to obtain a decom der aerabic candition to obtain a chitinase. A chitintomyces sp. KE-406 (FERM P-8642) is cultured unstrain belonging to Streptomyces genus such as Strep-CONSTITUTION: A chitinase-producing microbial

СОРУЯЮНТ: (С)1987, ЈРО&Јарю

oligosaccharide produced by treating chitin with a chitichitin containing N-acetylglucosamine and/or chitoas a sweetener, etc., and containing a decomposed PURPOSE: To provide a food raw material useful

(57) Abstract

(64) FOOD HAW MATERIAL COMPOSED OF

DECOMPOSED CHITIN

.

·